

Customer Instructions

Margarita Machine



Warnings:

Customer is responsible for all damage to the machine.

DO NOT PUT ICE or PULP IN THIS MACHINE!

Use machine only in a well ventilated area at room temperature or the slush process will be slowed down or prevented from occurring.





NEVER submerge machine lids in water.

Always transport the machine in an upright position. If placed on its side or upside down, damages that occur will be the responsibility of the customer

DO NOT ADD LIQUOR UNTIL SLUSH HAS BEEN MADE-WHICH TAKES ABOUT 60 TO 120 MINUTES. ADDING LIQUOR TOO SOON MAY MEAN SLUSH WILL NOT FORM-BE SURE TO PRE-CHILL ALL INGREDIENTS!

Operating Instructions

1. Pre-chill all ingredients-concentrates in the refrigerator, and alcohol in the freezer.
2. Fill the bowls on the machine to a level between the minimum & maximum lines. **DO NOT OVERFILL THE TANK**, as slush occupies more volume than liquid.
3. Plug the machine into a grounded 110V outlet. If an extension cord is needed, it must be 12 gauge or larger. **NOTE: THE USE OF AN EXTENSION CORD WILL SLOW DOWN THE FREEZE TIME CONSIDERABLY.**
4. Power & operating switches are located on the right side of the machine, behind a cover.

GUIDE TO CONTROLS			
MAIN POWER SWITCH <small>(Controls all power to machine functions)</small>  "0" OFF "I" ON	DISPLAY LIGHT  "0" OFF "I" ON	SPIRAL <small>(Liquid agitator-note-if spiral switch is off, bowl will not freeze)</small>  "0" OFF "I" ON	COOLER SWITCH "0" OFF "I" COLD DRINK MODE "II" FROZEN MODE 

5. To operate. turn on main power and spiral switches. The spiral switch must be on before setting the cooler switch to desired operation.
6. To adjust the thickness of the slush, there are adjustment knobs at both rear corners of the bowls. To make a firmer mix, turn the knob to a higher position-4 is the maximum. To soften the product, turn the knob to a lower position.
7. See suggested recipes on the other side of this handout, and more importantly.
8. After using, pour enough warm water into machine to cover the evaporator drum & spiral. Run machine for about 2 minutes, then drain out water thru the spigot. Cleaning charges will apply if this is not done.

HAVE A WONDERFUL EVENT!!

Disclaimer: These instructions are intended as a helpful reminder. They do not replace the full operating instructions found in the owners manual, which is available at the rental counter.

A to Z Equipment Rentals & Sales - 4 locations in the Phoenix Arizona Metro Area
If you like this piece of equipment, inquire about purchasing it !

If equipment does not work properly, notify office at once -

• Phoenix, 602-955-5100 • North Valley, 602-992-1150 • East Valley, 480-539-8700 • West Valley, 623-925-0200 •

MARGARITA MACHINE RECIPES

DO NOT PUT ANY ICE OR PULP INTO THIS MACHINE!

DO NOT ADD LIQUOR UNTIL SLUSH HAS BEEN MADE-WHICH TAKES ABOUT 60 TO 120 MINUTES. ADDING LIQUOR TOO SOON MAY MEAN SLUSH WILL NOT FORM-BE SURE TO PRE-CHILL ALL INGREDIENTS!

All mixing instructions are for 1 bowl only. Do not split amounts in recipes below into both bowls.
Pre-chill all ingredients-concentrates in the refrigerator, and alcohol in the freezer.

Strawberry Daiquiris: Pour one 64oz bottle of strawberry concentrate into empty hopper. Add 1 1/2 gallons of cold water. Turn on spiral. Allow concentrate & water to mix approximately 60 to 120 minutes (until slushy) before adding alcohol.

- Mild Pour 750ml (3 cups or about a fifth) of light rum into bowl
- Stronger Pour 1 and 3/4 liter (1.75L or about 60oz.) into the bowl

*HINT-start by adding about 1/2 the recommended amount or liquor, then increase based on desired taste. For non-alcoholic drinks, use 1 bottle of strawberry mix and 2 gallons of cold water.

Pina Coladas: Pour one 64oz bottle of Pina Colada concentrate into empty hopper. Add 1 1/2 gallons of cold water. Turn on spiral. Allow concentrate & water to mix approximately 60 to 120 minutes (until slushy) before adding alcohol.

- Mild Pour 750ml (3 cups or about a fifth) of light rum into bowl
- Stronger Pour 1 and 3/4 liter (1.75L or about 60oz.) into the bowl

*HINT-start by adding about 1/2 the recommended amount of liquor, then increase based on desired taste. For non-alcoholic drinks, use 1 bottle of Pina Colada mix and 2 gallons of cold water.

Margaritas: Pour one 64oz bottle of Margarita concentrate into empty hopper. Add 1 1/2 gallons of cold water. Turn on spiral. Allow concentrate & water to mix approximately 60 to 120 minutes (until slushy) before adding alcohol.

- Mild Pour 750ml (3 cups or about a fifth) of white or gold tequila into bowl. Add 8oz. of Triple Sec
- Stronger Pour 1 and 3/4 liter (1.75L or about 60oz.) into the bowl. Add 12 oz. of Triple Sec

*HINT-start by adding about 1/2 the recommended amount of liquor, then increase based on desired taste. Rim margarita glass with coarse salt or a mixture of salt & sugar, and garnish with lime

A to Z Equipment Rentals & Sales also sales the following flavors.
Blue Raspberry, Hurricane, Fuzzy Navel and Watermelon